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Volume 5  
Issue 3 *Recipe for Success*

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Article 7

12-2011

## Autumn Chowder

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### Recommended Citation

Ranum, Brenda (2011) "Autumn Chowder," *STORIES in Agriculture and Life Sciences*: Vol. 5: Iss. 3, Article 7.  
Available at: <http://lib.dr.iastate.edu/stories/vol5/iss3/7>

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From the kitchen of: **Brenda Ranum**

regional extension education director (courtesy Country Woman Magazine, Nov/Dec 2002, p. 37.)

Read about Brenda at [www.ag.iastate.edu/stories](http://www.ag.iastate.edu/stories)

## *Autumn Chowder*

### INGREDIENTS:

8 bacon strips, diced	4 cups milk
1 cup chopped onion	2 ⅔ cups frozen corn
4 medium red potatoes, diced	½ teaspoon pepper
4 medium carrots, halved lengthwise and thinly sliced	3 tablespoon + 1 teaspoon flour
2 cups water	½ cup cold water
1 tablespoon chicken bouillon granules	3 cups shredded cheddar cheese

**DIRECTIONS:** In a sauce pan, cook bacon over medium heat until crisp, remove to paper towel. Drain, reserving one tablespoon plus one teaspoon of the drippings. In the drippings, sauté onion until tender. Add the potato, carrot, two cups water, and bouillon. Bring to a boil. Reduce heat: cover and simmer for 15-20 minutes or until the vegetables are almost tender. Stir in milk, corn, and pepper. Cook five minutes longer. Combine the flour and ½ cup cold water until smooth; gradually whisk into soup. Bring to a boil; cook and stir for one to two minutes or until thickened. Remove from the heat; stir in cheese until melted. Sprinkle with bacon. Serves eight.